

ROCKSALT

FOLKESTONE

HEPPINGTON WINE DINNER

£95 PER PERSON

THURSDAY, 19TH FEBRUARY 2026

6:45PM ARRIVAL FOR 7PM START

WINE TASTING MENU

With each course accompanied by 100ml tasting wines

Hosted by Henry Blaxland

Vineyard Owner - Heppington

Selection of Canapés

Classic Cuvee 2019

Confit Pork Croquette

Mill House walnut & burnt apple ketchup, gherkin, shallot & parsley salad

Heppington Rosé 2024

Seared Folkestone Scallops

Jerusalem artichoke pearl barley, black garlic, roe powder

Pinot Gris 2023

Rye Bay Cod

Pink grapefruit & orange butter sauce, coastal greens, toasted hazelnuts

Chardonnay 2022

Orchard Park Farm Belly Of Pork

Glazed cheek, whipped celeriac, Granny Smith apple, pork & mustard sauce

Pinot Noir 2024

Kentish Gypsy Tart

Vanilla cream, candied lemon

Sparkling Rosé 2019

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

All prices include VAT | A discretionary gratuity of 12.5% will be added to your bill.